## FOOD ESTABLISHMENT PERMIT APPLICATION

| 1) Establishment Name:                                       | <u>.</u>  |  |
|--|---|--|
| 2) Establishment Address:                                    |   |  |
| 3) Establishment Mailing Address (if different):             |   |  |
| 4) Establishment Telephone No:                               |   |  |
| 5) Applicant Name & Title:                                   |   |  |
| 6) Applicant Address:  |   |  |
| 7) Applicant Telephone No:                                   |   |  |
| 8) Applicant Email Address:                                  |   |  |
| 9) Owner Name & Title (if different from applicant)          |   |  |
| 10) Owner Address (if different from applicant)              |   |  |
| II) Establishment Owned By:                                  |   |  |
|  | 12) If a corporation or partnership, give name, title, and home address of officers or partner. |  |
| _An association  | and nome address of officers or partner.  |  |
| A corporation  | Name  |  |
| An individual  | Title   |  |
| A partnership  | Home Address  |  |
| Other legal entity   | Trone Andress   |  |
| ,  | or Daily Operations (Owner, Person in Charge,   |  |
| Supervisor, Manager etc.). Name – Title & Certification No.: |   |  |
| Address:   |   |  |
| Email Address  |   |  |
| Telephone No:  | ·   |  |
| Emergency Telephone No:                                      |   |  |
| 14) District or Regional Supervisor (if applicable)          |   |  |
| Name & Title:  |   |  |
| Address:   |   |  |
| Telephone No:  |   |  |

| 15) Water Source:16) Se   | ewage disposal:   |  |
|---|---|--|
| DEP Public Water Supply No: (if applicable)   |   |  |
| 17) Days & Hours of Operation:  | 18) No. of Food Employees:  |  |
| 19) Name of Person in Charge Certified in Food Protection Management:   |   |  |
| 20) Person Trained in Anti-Choking Procedures (25 seats or more): Yes No  |   |  |
| 21) Location: (check one)Permanent StructureMobile  |   |  |
| 22) Length of Permit (check one)AnnualSeaso   | onal Dates:   |  |
| 23) Establishment Type (check all that apply)Retail ( sg. ft.)CatererFood DeliveryFood Service ( Seats)Food Service-TakeoutResidential Kitchen – RetailFrozen Dessert ManufacturerBed & BreakfastInstitution ( meals/day)Other (describe)   |   |  |
| 24) Food Operations (check all that apply) Definitions: PHF-prequired. Non-PHFs-non-potentially hazardous food (no time/foods (sandwiches, salads, muffins which need no further process  | /temperature controls required). RTE-ready-to-eat sing). PHF Cooked to Order Preparation of PHFs for hot & cold holding for single meal service PHF & RTE Foods prepared for highly susceptible population facility |  |
| I the undersigned, attest to the accuracy of the information provided in this application and I affirm that the food establishment operation will comply with $105\mathrm{CMR}590.000$ and all other applicable law. I have been instructed by the Board of Health on how to obtain copies of $105\mathrm{CMR}590.000$ and the Federal Food Code. |   |  |
| 25) Signature of Applicant  |   |  |
| 26) Social Security Number or Federal ID:   |   |  |
| 27) Signature of Individual or Corporate Name:  |   |  |